



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 2019



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Whole of plots located on soft slopes on which limestone shows on the surface, only vines can prosper. We blend in this wine "Lieux dits" (designated areas) such as Les Pucelles, Vermarain, Jorcul and Le Banc. Wine a bit firm in its youth.

Harvest: 100% manual

Maximum yield authorized : 59hl/ha

Soil : Calcareous Clay

Production area : 80,15 ha

Altitude : 250-300 m

Average age of vines : 35 years

VINIFICATION

100% Chardonnay

100% crushed grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Flint, orange blossom, then with age aromas of cinnamon and almond paste. A complex and racy wine.

Food pairings

Ideal with fish with a firm flesh and grilled seafood.

Serving temperature :10-12°C

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